

Dessert Menu

Wherever possible we celebrate seasonal homegrown produce directly from the owner's farm: Walton Lodge. Located just four miles away bordering the Peak District in the heart of Derbyshire, the farm produces some of the finest produce in the area.

All our desserts are priced at **£9**

Crème and Strawberry Daiquiri Cheesecake

Served with freeze dried strawberries, a tuille biscuit and a scoop of strawberry daiquiri sorbet

Chocolate Orange Fondant (V)

Garnished with mandarin ice cream, charred blood orange segments and a sprinkle of popping candy

Yoghurt Parfait (V/GF)

With grilled nectarine, crunchy oats, freeze dried yoghurt and a drizzle of our very own Walton Lodge honey

Key Lime Tart (V)

Served with baked meringue, micro basil, topped with kiwi salsa and a scoop of kiwi and lime sorbet

Yuzu, Rhubarb and Lemongrass Pana Cotta (V/GF/VG)

Accompanied by a sesame and cashew nut granola, miso caramel and poached rhubarb

Selection of Local Ice Cream

Sourced from just six miles away! Ask your server for today's flavours

£7

DESSERT WINES

Señorio de Sarnia, Moscatel 2007

Ribera Baja de Navarre

Flavours of raisins, ideal with cured cheeses and desserts

£6 125ml **£24** bottle

Fernando De Castilla, Pedro Ximenez

Full of fruit and sugar, the perfect after-dinner sherry

£5.2 50ml

A selection of liqueurs and ports are also available

Please ask a member of our staff for details.

(V) Vegetarian (GF) Gluten Free (VG) Vegan (*) Can be Gluten Free (**) Can be Vegan
If you are at all concerned with any allergens within our food, please ask a member of our staff.

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A Selection of Spanish and Local Cheeses

Enjoy a carefully hand picked selection of local and European cheese, served with chefs homemade seasonal chutney, fresh fruit and crackers

Choose from 4 cheeses below for **£12**
(Additional cheese can be added for an extra £2 per portion)

Baron Bigod

A wonderful creamy, white and nutty-rind brie style cheese.

Cornish Yarg

The flavours of this lightly textured cheese are carefully developed to ensure a distinctive finish with subtle herbaceous and fresh citrus notes.

Rosary Ash

A delectable light and fluffy textured fresh goat's cheese coated in ash.

Dambuster

A mature, rich and creamy cheddar cheese full of flavour with a firm smooth texture.

Lincolnshire Poacher

In summer notes of pineapple and toasted nuts dominate while in winter the taste becomes savoury and almost meaty.

Strong in flavour with a smooth texture.

Wensleydale

A mild, clean and slightly sweet cheese with hints of wild honey and fresh acidity.

Creamy-white in colour with a crumbly, moist and flaky texture.

Crottin de Chavignol

This is a firm goat's cheese with a creamy and nutty taste.

Smoked Applewood

With the very distinctive smoky flavours of applewood, this firm textured cheese has a beautiful smooth and creamy texture.

Stilton

With a crumbly and almost soft texture the taste is complex, opening with creamy and nutty specks, followed by a salty finish that sticks to your palate.

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